

PEPPERMINT CHOCOLATE MOUSSE



Prep time: 25 mins Cooking time: 3 mins Serves: 6

A very simple mousse with only four ingredients...so delicious you'll make this over and over again.

MAIN INGREDIENTS

- 150g good quality dark cooking (or eating) chocolate, roughly chopped
- 4 eggs, separated
- 375ml thickened cream
- 2 x 35g bars of peppermint chocolate crisps, crushed



Place dark chocolate into the top of a double boiler and stir over simmering water until chocolate has melted. Remove from heat and allow to cool slightly.

Meanwhile, place egg whites into the **small (3.0 litre) mixing bowl*** and attach the **wire whisk** and **pouring shield** (if available). Mix on **Speed 8** for 1 minute, or until egg whites form 'soft peaks'. Remove bowl and replace with the **large mixing bowl**. Add cream and mix on **Speed 10** for 1-2 minutes, or until cream forms 'soft peaks'

Add egg yolks to cream and mix on **Speed 2** until combined. Continue mixer on **Speed 2**, then add chocolate and mix until well combined. Add egg whites and 1 bar of peppermint chocolate and continue mixing for 1 minute or until smooth and combined, always remembering to scrape down the sides of the bowl.

Divide mixture evenly amongst serving glasses and refrigerate for 1 hour, or until firm. Serve decorated with remaining peppermint chocolate.

KITCHEN NOTES

- *A smaller **3.0 litre mixing bowl** is useful when beating separate mixtures within the one recipe. If not available, use the **standard bowl** to whip cream, then remove whipped cream from the standard bowl and set aside. Wash and thoroughly dry the bowl for continuing with the recipe.
- Chocolate can also be melted in the microwave. Roughly place chopped chocolate into a microwave safe bowl and cook uncovered for 2-3 minutes on medium / 50% (500 watt) power. Stir until chocolate is smooth.

